

INCLUDES:

Hot or Continental Breakfast

Two Refreshment Breaks

Luncheon
Your choice of Hot Buffet,
Deli Sandwich Board or Plated Lunch

Dedicated Meeting Room Set to Your Specifications

Audio Visual

Audio visuai

\$79 per person, per day

Includes Food, Beverage, AV, Room Rental, Tax & Service

groupsales@peddlersvillage.com

215-794-4003

20 person minimum Menus are subject to change



\$79 per person. Includes Breakfast, Lunch, Two Refreshment Breaks,
AV, General Session Room Rental, Tax & Gratuity

Hot Breakfast Buffet

Assorted Breakfast Breads and Pastries

Sliced Fresh Fruit

Scrambled Eggs

Home Fried Potatoes

Cinnamon Custard Dipped French Toast

Bacon

Maple Sausage

Assorted Chilled Juices, Coffee, Tea and Decaffeinated Coffee Service

The Continental

Peddler's Village Signature Coffee

Decaffeinated Coffee

Hot Tea

Assorted Chilled Juices

Seasonal Fresh Sliced Fruits

Breakfast Cereals and Yogurt

Bagels and Cream Cheese

Assortment of Breakfast Breads and Danish

Refreshment Breaks

(Includes beverage plus two additional items)

Bagels with Cream Cheese Fresh Danish

Cinnamon Buns

Croissants

Muffins

Fresh Sliced Seasonal Fruits

Assorted Cereals with Fresh

Milk Assorted Fruit Yogurt Fresh Baked Cookies Mini Candy Bars Granola Bars

Nachos & Salsa Hot Soft Pretzels

Cheese & Cracker Tray

Popcorn

Spinach Dip with Nachos Chips, Pretzels & Dip

Fancy Mixed Nuts

Beverages Peddler's Village Signature

Coffee

Decaffeinated Coffee

Hot Tea

House Brewed Iced Tea Fountain Sodas

Deli Sandwich Board

(Choice of three)

Roast Beef, Lettuce & Cheddar on Whole Wheat

Country Ham & Swiss

on Rye

Roasted Turkey, Lettuce & Tomato on Whole Grain

Tuna Salad or Chicken Salad on White Bread

Tossed Salad

with House Dressing

New Potato Salad

Pickles
Potato Chips
Mayonnaise
Mustard

Desserts

House Bake Cookies

Beverages

Fountain Soft Drinks, Iced Tea, Coffee, Tea and Decaffeinated Service





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Luncheon Buffet

Chilled Salads (Choice of two)

Farm Greens

with House Vinaigrette

Crisp Romaine

with Homemade Caesar & Herb Croutons

Pasta Primavera-style

Fruit Salad

Creamy Potato Salad

Green Bean Salad

with Charred Red Onions tossed with Sherry Vinaigrette

Cherry Tomato & Fresh Mozzarella

with Torn Basil

Balsamic Marinated Roasted Vegetables

Hot Entrées

(Choice of two)

Italian Sausage

with Roasted Onions and Peppers

Herb Ricotta Stuffed Shells

Beef Burgundy with Rice

Chicken Pennsylvania

with Pennsylvania Button Mushrooms, Sun-dried Tomatoes & Madeira Wine Cream Sauce

Cajun Chicken

tossed with Farfalle in Bourbon Sauce

Balsamic Grilled Chicken

topped with Artichokes, Spinach, Roasted Red Peppers and Feta (Choice of one)

Slow Roasted BBQ Spare Ribs

Eggplant Parmesan

Filet of Salmon

with Sauteed Spinach, Garlic & White Wine

Beef Tenderloin Tips

in a Roasted Tomato and Mushroom Demi-glace

Shrimp Creole

with Rice

Chipotle Rubbed Pork Loin

with Sweet Corn Salsa

Slow Roasted Turkey Breast

with Sage

Sides (Choice of two)

Mashed Potatoes

Herb Roasted Red Bliss Potatoes

Rice Pilaf

Au Gratin Potatoes

Sharp Cheddar Mac & Cheese

with Scallions

Seasonal Vegetables

Green Beans Amandine

Steamed Broccoli with Brown Butter

Desserts (Choice of two)

Warm Apple Crisp

Carrot Cake

Cheesecake

Chocolate Cake

Pecan Pie

Chocolate Mousse

Sugar Free Option

Beverages

Fountain Soft Drinks, Iced Tea, Coffee, Tea and Decaffeinated Service





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Three Course Plated Lunch Selections

Appetizers (Choice of one)

Old Fashioned Beef Vegetable Soup Creamy Cauliflower and Leek Soup (Vegetarian)

Penne Pasta tossed with Fresh Tomato, Garlic and Herbs

Ginger Spiked Fresh Fruit Fresh Farm Greens with House Vinaigrette

Caesar Salad with House-made Dressing and Herb Croutons

Entrées (Choice of two)

Roasted Chicken *stuffed with Spinach and Boursin cheese*

Chicken Française with Herb Lemon Sauce

Chicken Pot Pye served with Apple Slaw and Cornbread

Sirloin of Beef with Cabernet Mushrooms

Grilled Salmonwith Cucumber Salad and Rice

Chicken Pennsylvania with Pennsylvania Button Mushrooms, Sundried Tomatoes and Madeira Wine Cream Sauce

> Chicken Caesar Salad Add Shrimp

Lump Crab Cake with House Remoulade, Spring Salad and Rice

Penne Primavera with Garlic and White Wine

Chicken Parmesan with Fettuccine Marinara

Home-style Meatloaf with Wild Mushroom Demi-glace

Grilled Portabella

with Spinach,Onion, Feta, Red Pepper Coulis served with Rice

All hot entrees served with chef's selected vegetable and accompaniments, fresh baked rolls with whipped butter.

Desserts (Choice of one)

Carrot Cake

Chocolate Cake

Amaretto Chocolate Mousse

NY Cheesecake

Warm Apple Crisp

Sugar Free Option

Dessert Served a la mode

Beverages

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*When offering a choice of entrée selections, entrée counts are required ten days prior to the event; **Minimum of 20 people.**





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Audiovisual Equipment

Screen

Flipcart with Self-stick Pad and Markers
42" Color Monitor & VCR/DVD Combination
White Board with Easel
Podium

Lavalier Microphone LCD Projector (Flat Fee for Multi-day Usage) Telephone/Speaker Phone Provided Upon Request

*Wireless Internet access available in all hotel rooms, meeting and function space.

* LCD is only compatible with MAC computer if you have a VGA.

If it does not, an adapter is required.

Fax Charges

To send: Minimum charge of \$4.00 up to 5 pages; Additional pages, \$1.00 per page

Copies 15¢ per copy

Prices do not include 6% tax

At the conclusion of each business day, all meeting materials and equipment must be removed from the building unless specific arrangements have been made. Additional room rental fees will be incurred.





DAY MEETING MENU \$75 per person. Includes Breakfast, Lunch, Two Refreshment Breaks,

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Deli Sandwich Board

(Choice of three)

Roast Beef, Lettuce & Cheddar

on Whole Wheat

Country Ham & Swiss

on Rye

Roasted Turkey, Lettuce & Tomato

on Whole Grain

Tuna Salad or Chicken Salad

on White Bread

Tossed Salad

with House Dressing

New Potato Salad

Pickles

Potato Chips

Mayonnaise

Mustard

Desserts

House Bake Cookies

Beverages

Fountain Soft Drinks, Iced Tea, Coffee, Tea and Decaffeinated Service



